

Crock Pot Beef Stew with Byrd Mill Sweet Potato Biscuits

VIRGINIA'S
Executive
MANSION

Featuring Some of Executive Chef Todd's Top Picks of Virginia Products:

Byrd Mill Sweet Potato Biscuits

- 1 pound stew beef
- 3 tbsp. soy sauce
- 1 packet Au Jus mix
- 1 packet onion soup mix
- 3 potatoes
- 3 carrots (cut into 2 inch pieces)
- Can of green beans
- Chopped onion (1/2 an onion)
- 1 tsp. salt and garlic
- 1 tbsp. pepper
- Box of Byrd Mill Sweet Potato Biscuit Mix



Beef Stew: Mix Au Jus powder with 1 ½ cups water. Pour into crock pot. In a bowl, mix onion soup mix with 1 cup water. Pour into crock pot. Peel and slice potatoes – place in crock pot. Drain water out of green beans, and pour beans, chopped onion, and carrots into crock pot. Add salt, pepper and garlic. Cook on low for 8 hours. One hour before stew is done, place beef in pan and place on stove. Cover beef with soy sauce, and cook until done (however you like your beef). Pour beef and about half of the soy sauce into the stew.

Sweet Potato Biscuits: Begin making biscuits when stew has 45 minutes left to cook. Follow instructions on Byrd Mill Sweet Potato Biscuit box (can be found at www.byrdmill.com). Serve biscuits with beef